

# Porter ze śliwką II

- Gravity **25.3 BLG**
- ABV ---
- IBU **43**
- SRM **66.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (53.3%)	79 %	7
Grain	Strzegom Monachijski typ II	1.5 kg (20%)	79 %	22
Grain	Strzegom Karmel 30	0.5 kg (6.7%)	75 %	30
Grain	Strzegom Karmel 300	0.5 kg (6.7%)	70 %	299
Grain	Strzegom Karmel 600	0.25 kg (3.3%)	68 %	1300
Grain	Jęczmień palony	0.25 kg (3.3%)	55 %	985
Grain	Strzegom Pszeniczny	0.5 kg (6.7%)	81 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	75 min	12.9 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Slant	250 ml	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Suska Sechłońska	500 g	Boil	15 min